



FALL MENU

2024 Campus House



SOUPS

HOUSE SOUP

VEGAN SOUP

Cup \$7 - Bowl \$8

**Take Campus House soup with you - by-the-quart \$14*

SALADS

House made dressings: Balsamic - Lemon & Thyme - Smoky Ranch - Caesar

CAESAR SALAD - \$14

*Crisp romaine hearts, parmesan cheese,
Campus House croutons tossed with our own
Caesar dressing served with fresh lemon*

EVERYTHING CHOPPED - \$15

*Romaine, chickpeas, cucumber, pepitas
grape tomatoes, scallions, jack cheese,
crispy tortillas and smoky ranch*

ROASTED VEGETABLE BOWL - \$15

*Barley bean medley, assorted greens, fresh
herbs, zucchini, eggplant, artichokes,
caramelized onion, peppers, manchego, and
balsamic vinaigrette*

THE HARVEST - \$15

*Mixed greens, fresh herbs, diced apples,
roasted sweet potatoes and carrots,
spiced walnuts, crumbled goat, tossed
with lemon-thyme vinaigrette*

May be added to any salad or entrée:

Shrimp \$7

Chicken \$7

Angus Burger Patty \$10

Salmon Filet \$12

All proteins may be grilled or sauteed, blackened or jerk

SANDWICHES

THE PROFESSOR | 1 1/2 sandwich, and a cup of soup or small salad | \$12

THE CAUDELL CLUB - \$15

*Turkey, bacon, lettuce, tomato, dijonnaise, and
aged swiss on multigrain toast*

TRIPLE GRILLED CHEESE - \$12

*Farm style bread, havarti, cheddar, and provolone
add tomato, bacon, or egg for \$2*

BLACKENED CHICKEN SANDWICH - \$15

*Blackened chicken breast seared in a cast-iron
skillet with cheddar cheese, lettuce, tomato,
and roasted garlic aioli on toasted brioche
roll served with chips and a pickle*

CAMPUS HOUSE BURGER - \$15

*8oz Angus beef patty grilled to order, choice of
cheese, lettuce, tomato, and "Mike's magic mayo" on a
toasted brioche roll served with chips and a pickle*

Sides - Fries, Potato, Salad, or Vegetable Du Jour \$4

ENTRÉES

BUTTERNUT SQUASH RAVIOLI

With sage buerre blanc and squash confit

\$16

FIRE ROASTED SALMON

Caramelized onion mashed potato, vegetables, fried capers, and lemon

\$19

FLATBREAD OF THE DAY

\$14

WINGS AND THINGS

Served with chips, carrots, celery, and blue cheese

(6) wings \$12

(12) wings \$17

served or tossed with mild, medium, hot, or BBQ sauce

BEVERAGES

COLD

Pepsi - Diet Pepsi - Ginger Ale - Iced Tea

Saratoga Sparkling Water

HOT

Coffee - Hot Tea

SPIRITS

Beer, wine and cocktail options

available upon request

Gratuuity policy: Campus House provides an innovative hands-on teaching and research laboratory for students in the Buffalo State Hospitality and Tourism Department. Students are unable to accept gratuities of any kind. Patrons may make contributions to the student program fund if they wish.

Campus House Nours of Operation & Banquet Rooms

Campus House Club and Student Learning Laboratory has been a place where hospitality learning and the staff, faculty, alumni, emeritus, and friends of Buffalo State College gathers to break bread and form lifelong friendships.

In House Lunch

Tuesday - Friday

11:30am-2:00pm

Networking

Tuesday, Wednesday, Friday

4:00pm-7:00pm

Call or email to book your evening event

campushouse@buffalostate.edu

716-878-3300

Complimentary Coffee

Bar Service

Tuesday, Wednesday, Thursday, Friday

8:30am-11:00am

Boardroom

Second floor boardroom seats 14 guests and is available for lunch or other events

Parlor

Second floor parlor seats 6 guests and is available for lunch or other events

*Our patio is open weather permitting daily for lunch and networking

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Desserts - \$6 served with whipped cream

Apple Awesome

Chocolate Decadence - GF/V

Cheesecake with berry compote



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